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(56) Documents Cited
US 4574090 A US 4303677 A

(58) Field of Search
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(54) Food products

(57) A pizza dough is prepared by mixing 50 - 70% by weight of wheat flour, 20 to 40% water, 0.5 to 5% shortening, 0.5 to 5% yeast and minor amounts of sugar and dough improver. Balls of dough are proofed in a first short stage for from 8 to 12 minutes and then proofed again. A final conditioning of the dough pieces is carried out for a prolonged period of from 35 to 40 minutes. A sauce is prepared by blending and cooking sauce ingredients to form a cooked mixture. An uncooked mixture is then blended with the cooked mixture and the sauce mixture thus formed is held at a temperature of from 75 to 85°C before depositing on a dough base. Cheese and toppings are then applied to the pizza which is frozen.

GB 2 284 738 A

"Food Products"

The invention relates to a method for preparing pizzas.

According to the invention there is provided a method for preparing pizzas comprising the steps of:-

- mixing a pizza dough,
- 5 dividing the dough into single portions,
- forming the single portions of dough into balls of dough,
- spraying a release agent onto individual pizza base trays,
- 10 placing the balls onto the pizza base trays,
- first short proving the dough pieces,
- first pressing the dough pieces onto the trays,
- second short proving the dough pieces,
- second pressing the dough pieces onto the trays,
- 15 final conditioning of the dough pieces,
- cooking the dough pieces to form a pizza base,
- removing the pizza bases from the trays,
- preparing a sauce,
- applying the sauce to the pizza base,

applying binder pieces to the sauce, and

applying toppings to the sauce and binder.

5 In a preferred embodiment of the invention the sauce is prepared by blending and cooking of first sauce ingredients to form a cooked mixture, mixing of other ingredients to form a mixture of uncooked ingredients, and blending the uncooked mixture with the cooked mixture to form a sauce.

10 In a particularly preferred embodiment of the invention the final conditioning is carried out for a period of from 30 to 40 minutes.

15 In one embodiment of the invention the sauce is deposited on the base by depositing a predetermined amount of sauce substantially at the centre of the base and wiping the sauce over the base. Alternatively, the sauce is applied by continuously dropping a fall of sauce onto a plurality of pizza bases.

20 One particularly preferred aspect of the invention includes the step of holding the sauce blend at a temperature of between 75°C and 85°C prior to delivery onto to the pizza bases.

In a particularly preferred embodiment of the invention, the method includes the step of freezing the pizza bases prior to application of the sauce.

25 The invention will be more clearly understood from the following description thereof given by way of example only.

In the method of manufacturing pizzas according to the invention, a pizza dough is first prepared by mixing 50-70% by weight wheat flour, 20 to 40% water, 0.5 to 5% shortening (fat or oil), 0.5 to 5% yeast, and minor amounts of sugar and dough improver.

The pizza dough is then divided into single portions for forming a single pizza base. The portions are formed into balls of dough which are worked. Individual pizza trays are sprayed with a release oil and the balls of dough are placed onto individual trays.

The dough balls are then proofed in a first short stage proving for a period of from 8 to 12 minutes, at a temperature of between 30 and 40°C at 60% to 70 humidity. In a first pressing operation, the partially proofed pieces of dough are pressed onto the individual trays. The dough is then short proofed for a second time for a period of from 8 to 12 minutes at a temperature of between 30 and 40°C at 60% to 70% humidity.

The final conditioning of the dough pieces is carried out for a prolonged period of from 30 to 45 minutes, preferably 35 to 40 minutes.

The dough pieces formed into pizza bases are then baked for a period of from 5 to 10 minutes.

Cooked pizza bases are then removed from their trays and frozen in a spiral freezer to prevent deterioration.

A sauce is prepared by blending and cooking vegetable sauce ingredients to form a cooked mixture. Other ingredients are mixed without cooking to form a mixture of uncooked ingredients. The uncooked mixture is then blended with the cooked mixture and the sauce mixture thus

formed is held in a cooling tube at a temperature of between 75°C and 85°C.

5 Binder pieces such as grated pieces of cheese and various toppings such as ham, mushroom, peppers and the like are prepared.

10 The prepared sauce is deposited in the centre of a pizza base and the sauce is then wiped over the base. Pieces of cheese and toppings are then applied by continuously dropping a fall of toppings onto a plurality of pizza bases to which the sauce has been applied.

The pizzas thus formed are packaged and frozen ready for storage/transport.

15 The method of the invention provides a pizza having excellent physical characteristics. The texture of the base is excellent and the base is crisp at the bottom and tender on the inside after baking by a user. The sauce and toppings also have excellent physical and organoleptic properties.

20 The invention is not limited to the embodiments hereinbefore described which may be varied in detail.

CLAIMS

1. A method for preparing pizzas comprising the steps of:-

mixing a pizza dough,

5 dividing the dough into single portions,

forming the single portions of dough into balls of dough,

spraying a release agent onto individual pizza base trays,

10 placing the balls onto the pizza base trays,

first short proving the dough pieces,

first pressing the dough pieces onto the trays,

second short proving the dough pieces,

second pressing the dough pieces onto the trays,

15 final conditioning of the dough pieces,

cooking the dough pieces to form a pizza base,

removing the pizza bases from the trays,

preparing a sauce,

applying the sauce to the pizza base,

20 applying binder pieces to the sauce, and

applying toppings to the sauce and binder.

2. A process as claimed in claim 1 wherein the sauce is prepared by blending and cooking of first sauce ingredients to form a cooked mixture, mixing of other ingredients to form a mixture of uncooked ingredients, blending the uncooked mixture with the cooked mixture to form a sauce.
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3. A method as claimed in claim 1 or 2 wherein the final conditioning is carried out for a period of from 30 to 40 minutes.
10
4. A method as claimed in any of claims 1 to 3 wherein the sauce is deposited on the base by depositing a predetermined amount of sauce substantially at the centre of the base and wiping the sauce over the base.
15
5. A method as claimed in any of claims 1 to 3 wherein the sauce is applied by continuously dropping a fall of sauce onto a plurality of pizza bases.
6. A method as claimed in any preceding claim including the step of holding the sauce blend at a temperature of between 75°C and 85°C prior to delivery onto to the pizza bases.
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7. A method as claimed in any preceding claim including the step of freezing the pizza bases prior to application of the sauce.
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8. A method substantially as hereinbefore described with reference to the Examples.

9. Pizzas whenever prepared by a method as claimed in any preceding claim.

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Patents Act 1977
Examiner's report to the Comptroller under Section 17
(1st Search report)

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Relevant Technical Fields

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Search Examiner
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 10 MARCH 1994

Databases (see below)

(i) UK Patent Office collections of GB, EP, WO and US patent specifications.

Documents considered relevant following a search in respect of Claims :-
 1-9

(ii)

Categories of documents

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|---|---|
| X: Document indicating lack of novelty or of inventive step. | P: Document published on or after the declared priority date but before the filing date of the present application. |
| Y: Document indicating lack of inventive step if combined with one or more other documents of the same category. | E: Patent document published on or after, but with priority date earlier than, the filing date of the present application. |
| A: Document indicating technological background and/or state of the art. | &: Member of the same patent family; corresponding document. |

Category	Identity of document and relevant passages		Relevant to claim(s)
X	US 4574090	(PAUL UCCI) Figure 3, example 1, column 2 line 55 - column 3 line 25	1, 9
X	US 4303677	(QUAKER OATS) columns 5-6 Figure 1	1, 9

Databases: The UK Patent Office database comprises classified collections of GB, EP, WO and US patent specifications as outlined periodically in the Official Journal (Patents). The on-line databases considered for search are also listed periodically in the Official Journal (Patents).